

# Group Menu

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FOR PARTIES  
OF 9 OR MORE

## To Nibble

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### Home Baked Seeded Bread

Seaweed butter  
(V,W,D)

£6.00

### Marinated Olives

(V)

£4.50

## Starters

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### Miso & Lime Poached Halibut

Pressed watermelon, ginger,  
sesame, wasabi emulsion  
(S,F,S)

£15.00

*(£5.00 supplement applies for dinner  
inclusive guests)*

### Smoked Potato Soup

Welsh cheddar and spring  
onion profiterole  
(V,D,SD,E,W)

£10.00

### Pressing of Ham Knuckle

Egg and mustard soufflé, pickled  
cucumber, frisée lettuce  
(W,D,E,SD)

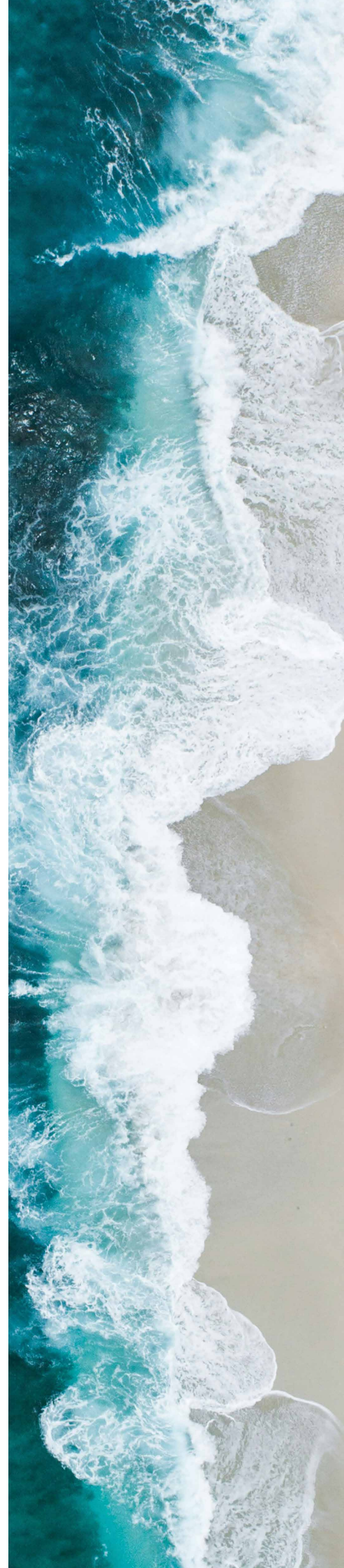
£11.00

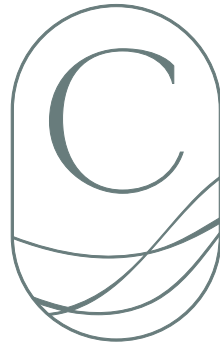
### Seared Scallops

Black pudding, cauliflower, apple  
(W,D,E,SD,M,B)

£17.00

*(£7.00 supplement applies for dinner  
inclusive guests)*





## Land & Sea

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### Rump of Welsh Lamb

Crisp shoulder, goat's milk curd,  
pea and mint  
*(W,B,D,E,MU,C,SD)*

£32.00

### Pan Fried Fillet of Turbot

Parmentier potatoes, basil purée,  
pickled fennel, crisp seaweed  
*(F,D,SD)*

£30.00

### Coq au Vin

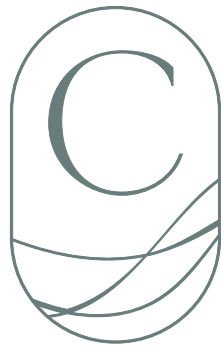
Chicken, smoked pancetta,  
pickled mushrooms,  
creamed potato  
*(C,SD,D)*

£25.00

### Roasted Squash & Tofu En Croûte

Spinach, shallot, Jerusalem  
artichoke velouté  
*(V,W,S)*

£24.00



## The Grill

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*All served with sea salt & rosemary fries (V), Café de Paris butter (F,D,SD,MU),  
truffle mac and cheese (V,W,D,SD,MU) and crisp onion flower (V,D,W)*

8oz Dry Aged  
Sirloin Steak

*(W,F,D,SD,MU)*

£42.00

*(£10.00 supplement applies for  
dinner inclusive guests)*

8oz Salmon Fillet

*(W,F,D,SD,M)*

£30.00

Add Sauces

£4.00 each

Béarnaise

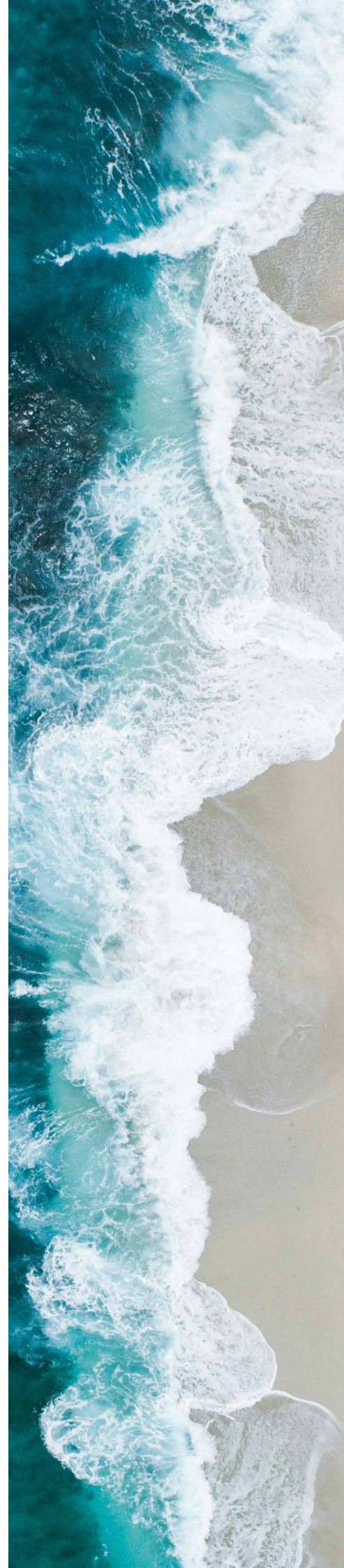
*(V,D)*

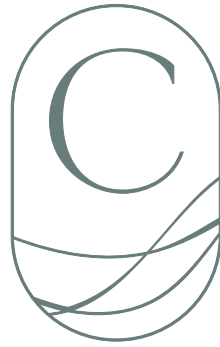
Beef Jus

*(SD,C)*

Peppercorn

*(SD,D,C)*





## Sides

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Chorizo Crumb & Gran  
Levante Cheese Fries

*(SD,D,W)*

£6.00

Tenderstem Broccoli,  
Honey, Ginger & Chilli  
Dressing

*(V)*

£6.00

Charred Cabbage,  
Dill & Lime Yoghurt,  
Crispy Onions

*(V,D,W)*

£5.50

Pressed Potatoes, Corn  
Salsa & Thousand Island

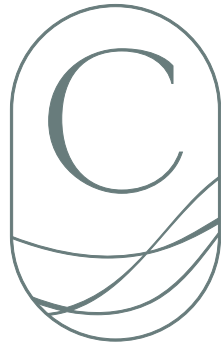
*(V,SD)*

£5.50

Chips

*(V)*

£4.50



## Desserts

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### Warm Apple Cake

Pembrokeshire cider sorbet,  
cinnamon and ginger syrup

(W,D,E,SD)

£10.00

### Lemon Panna Cotta & Rhubarb Sorbet

Honeycomb

(V,S,SD)

£10.00

### Iced Peanut

### Butter Parfait

Poached mandarin, chocolate

(V,P,S,D,E,SD)

£10.00

### Welsh Cheese

Perl Las, Snowdonia Black Bomber  
and Perl Wen, with grapes, spiced  
tomato chutney and Cradoc  
crackers

(V,W,SD,D,C)

£15.00

*(£5.00 supplement applies for dinner  
inclusive guests)*

A discretionary 10% service charge will be added to your bill.

Nibbles and sides are not included in dinner inclusive packages and will be charged separately.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌿 Plant-based, (V) Vegetarian

